

## Appetizers

**Oven Roasted Crab and Artichoke Dip**  
Served with warm bread 17

**Country Fried Calamari**  
Artichoke hearts, mustard-garlic aioli,  
Bloody Mary cocktail sauce 15

**Jumbo Prawn Cocktail**  
Wine poached, spicy chili aioli, Bloody Mary  
cocktail sauce 18 gf

**Oysters on the Half Shell\***  
Bloody Mary cocktail sauce, mignonette 18 gf

**Warm Brie With Macadamia Nut Crust**  
Orange-blossom honey, sliced apple, balsamic  
reduction, fruit compote 15 veg

**Kincaid's Tasting Sampler\***  
Oven Roasted Crab & Artichoke Dip, Seared  
Teriyaki Tenderloins, Shrimp & Grits 35

## Housemade Soups & Starter Salads

**New England Clam Chowder**  
Bacon bread crumbs 10

**Lobster Bisque** Butter-poached lobster,  
crème fraîche, fresh herbs 12

**Hearts of Romaine Caesar** Caesar  
dressing, olive oil croutons, Asiago 9

**Point Reyes Farmstead Blue Cheese**  
Romaine, chopped eggs, slivered almonds 9 gf

**Chef's Seasonal Salad** Charred kale,  
baby kale, strawberries, candied pecans, blue  
cheese crumbles, red onions, strawberry  
vinaigrette, balsamic reduction 10 gf

## Entrees

**Rock Salt Roasted Prime Rib\*** Mashed Yukon potatoes, au jus, spicy horseradish,  
chef's seasonal vegetables 12 oz. 39 / 16 oz. 45

**Char-Grilled Filet Mignon\*** Smoked mushrooms with truffle oil, mashed Yukon potatoes,  
cabernet demi-glace 7 oz. 45 / 10 oz. 52 gf

**American Wagyu Sirloin\*** 40-day aged, crispy green onion potato cakes, roasted green & cannellini  
beans, slivered almonds, 10yr. aged balsamic, mustard aioli, cabernet demi-glace 8 oz. 42

### Add a classic to your steak:

Dungeness Crab & Béarnaise 10 gf | New Orleans BBQ Prawns 9 | North Atlantic Lobster & Beurre Blanc 12 gf

**Grilled Coho Salmon\*** Honey peppercorn beurre blanc, Israeli couscous, bacon  
leek relish, sun-dried tomato, spinach, garlic confit, cilantro oil 30

**Seared Corvina Sea Bass\*** Saffron risotto, purple & green asparagus, mussels,  
asparagus pesto, saffron cream, micro amaranth 29

**Pan Seared Shellfish Fettuccine** Jumbo prawns, clams, scallops, baby spinach,  
fresh tomatoes, smoked salmon cream sauce 31

**Seafood Louie Salad\*** Grilled salmon, Dungeness crab, poached jumbo prawns, asparagus,  
cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 32 gf

**Roasted North Atlantic Lobster Tails** Roasted fingerling potatoes, market vegetables, beurre blanc 49 gf

**Grilled Tomahawk Pork Chop** Mashed Yukon potatoes, roasted rainbow carrots,  
cabernet demi-glace, seasonal fruit compote 32

**Oven-Roasted Chicken Dijon** Asiago, garlic, mashed Yukon potatoes,  
wilted spinach and bacon bread crumbs 25

## Dessert

**Strawberry Rhubarb Cobbler** Spiced crumb top, vanilla ice cream, strawberry compote 10

FULL DESSERT MENU AVAILABLE

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.  
veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.